

DINNERLY



20-Minute Chimichurri Pork Pitas with Tomato Salad



20 minutes



2 Servings

We like to call these 'pretty pita pockets of porky goodness'! Fresh spinach, tomato and peppery pickled onion add fresh salad goodness, too.

WHAT WE SEND

- 1 red onion
- 2 pita pockets¹
- 1 tomato
- pork stir-fry
- 5g chimichurri spice blend
- 50g baby spinach leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tsp red wine vinegar¹⁷
- 1 tsp sugar
- 2 garlic cloves
- 1 tbs olive oil
- 2 tbs mayonnaise³

TOOLS

- oven tray
- foil
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

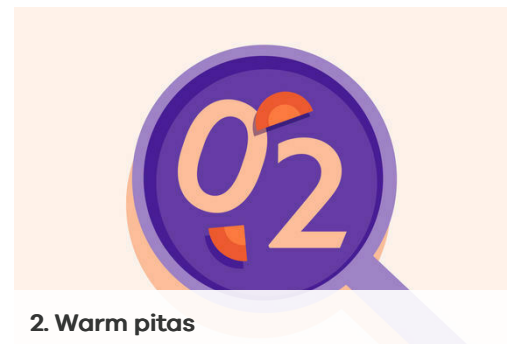
NUTRITION PER SERVING

Energy 695kcal, Fat 30.2g, Carbs 57.9g, Proteins 45.0g



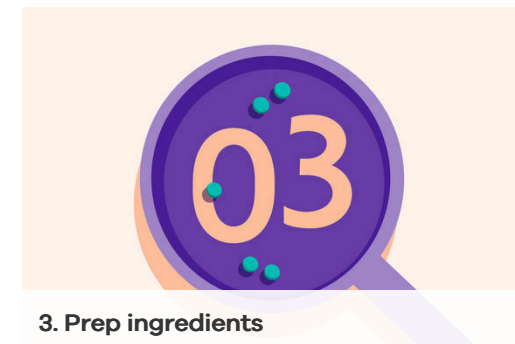
1. Pickle onion

Preheat the oven to 200C. Thinly slice **half the onion***. Put **2 tsp red wine vinegar** and **1 tsp sugar** in a bowl, season with **salt** and stir to combine. Add the onion and toss well to coat. Set aside to pickle until needed.



2. Warm pitas

Halve the **pitas** to form 4 pockets, put in a single layer on an oven tray and cover with foil. Heat in the oven for 10 mins or until softened and warmed through.



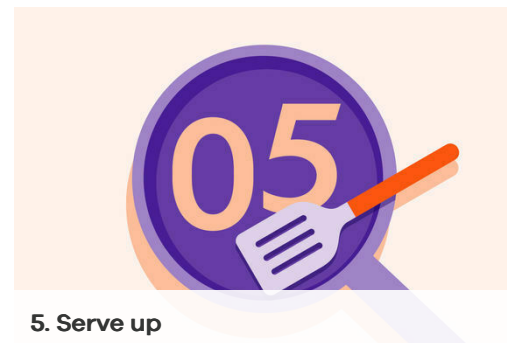
3. Prep ingredients

Meanwhile, crush or finely chop **2 garlic cloves**. Roughly chop the **tomato**. Separate the **pork stir-fry** into a bowl, then add the garlic and **2 tsp chimichurri spice blend** (see Make it yours). Drizzle with **olive oil**, season with **salt and pepper** and toss to combine.



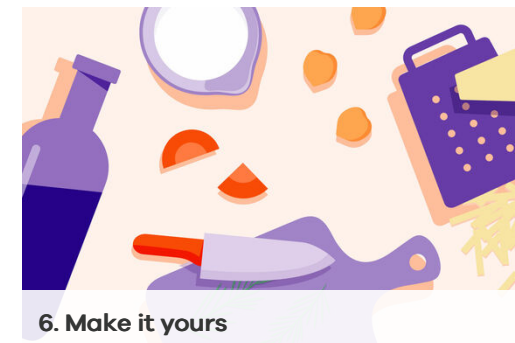
4. Cook pork

Heat a medium frypan over high heat. Cook the **pork mixture**, stirring, for 2-3 mins until browned and just cooked through. Remove the pan from the heat.



5. Serve up

Combine the **pickled onion** and **pickling liquid**, **tomato**, **spinach** and a **drizzle of olive oil** in a bowl. Gently open the **pita pockets**, then generously spread with **mayonnaise**. Fill with the **pork** and **salad** and enjoy!



6. Make it yours

Chimichurri has a slight chilli kick, so if you have young ones or you aren't a fan of too much heat, reduce to taste. Or reserve some pork from the marinade and cook separately.